











With over a century of growing **potatoes**, Idaho has produced more than any other state every year since 1957, producing around 30% of U.S. fall production per year. Bingham county almost produces more **potatoes** than the entire state of Maine! **Potatoes** contribute over \$2 billion or approximately 15% of Idaho's gross state product.

Idaho has produced a variety of **potatoes** over the years, but the Russet Burbank, which is named after the famed scientist, Luther Burbank, is the most successful. Their high solids and low moisture content make Idaho's Russet **potatoes** superior to those produced in other states. Idaho's climate of warm days and cool nights provides ideal conditions to grow and produce **potatoes**.

In 1837 Henry Spalding, a Presbyterian missionary, planted the first Idaho potatoes in Lapwai, Idaho. Today, potatoes are grown throughout southern and eastern parts of the state. Idaho produces over 13 billion pounds of potatoes annually. If we had to eat all the potatoes grown in Idaho, every man, women and child would have to eat 53 potatoes every single day, all year long! Instead, Idaho potatoes are exported all over the world.



Potato Nutrition Facts:

- Fat-free
- Cholesterol-free
- High in vitamin C
- High in potassium
- Excellent source of magnesium and iron
- Good source of vitamin B6 and fiber



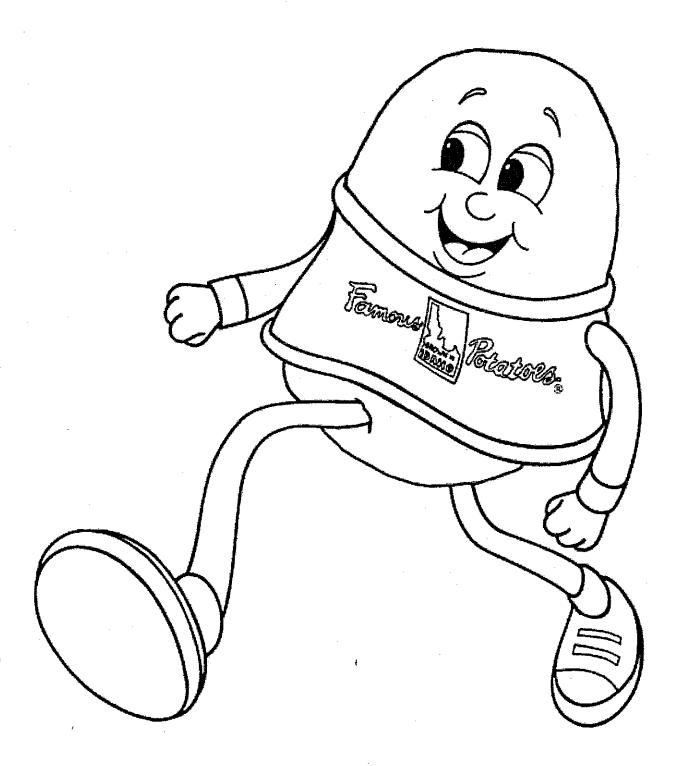
Find the words that spell out:

"IDAHO POTATOES ARE GOOD FOR YOU."

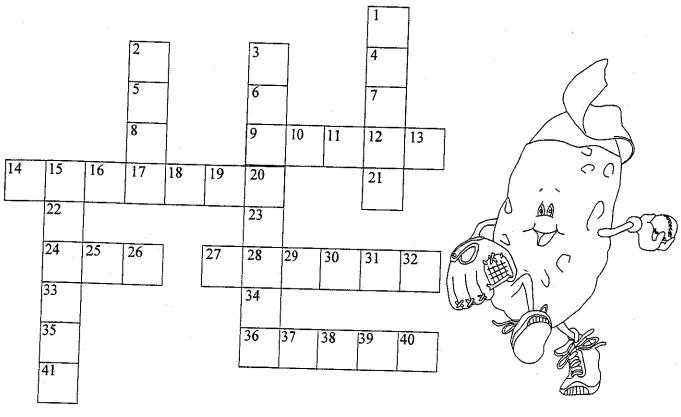
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D	J	Р	В	М	A	G	0	0	D	G
С	R	Р	W	K	Р	K	Q	U	D	X



Spuddy Buddy Coloring Sheet



Potato Crossword Fun



Across

S. A DAY AND SWEET POTATOES KIDS ACTIVITY SHEET

Try this fun & easy recipe

a 5 a day serving size is smaller than you think.

l medium-size fruit 🌞 3/4 cup (6 oz.) of 100 percent fruit or vegetable juice 1/2 cup of fresh, frozen, or canned fruit (in 100 percent juice) or vegetables

l cup of raw leafy vegetables = 1/2 cup of cooked dry peas or beans = 1/4 cup of dried fruit

GROW A SWEET POTATO VINE

SWEET POTATO "FRIES"

3 medium sweet potatoes (2 lbs.)

2 tsps. olive oil

1 - 1 1/2 tsps. salt-free Cajun Greole seasoning (or cinnamon sugar)* Vetchup (optional)

cut out any bad spots with the help of Wash sweet potatoes, trim ends, and an adult. Cut into 3-4 inch long

and 1/4 inch thick strips (steak fries). Place in a bowl or plastic bag

with olive oil; shake

Soat

Produce for Better Health® **Foundation**

301 135 ADAY

potato strips in a single layer, skin side (or aimamon sugar)*. Bake at 400° for 30-40 minutes. Serve with Ketchup with salt-free Cajun Creale seasoning down on a non-stick pan. Sprinkle This is an official 5 A Day recipe. if desired. Makes 4 servings.

1/4 tsp. cinnamon to *(cinnamon sugar: 2 tbsp. sugar.)

on the skin or a few white roots showing),

plastic jar with wide mouth, and water. Later you will need; a hanging pot and

toothpicks, a quart-size glass or

have been treated to inhibit sprouting.

sweet potato (some sweet potatoes

look for one with little purple bumps

You will need; adult supervisor, a

3. Add lukewarm water until it covers half the sweet potato.

making sure to maintain water level. 4. Place jar in a warm, shady place,

about 2 weeks you should see roots. Two weeks later you should see tiny 5. Change water once a week In red sprouts.

Leaves will begin to grow. When the 6. Move plant to a bright window. growth is 6" high, transplant to hanging pot.

seedling in the center, and gently pack 7. Fill pot with potting soil to an inch spot and water every couple of days. soil around it. Keep plant in sunny from the top. Plant sweet potato

sure pointier end of potato faces down

2. Place it in jar. into the water.)

toothpicks, one on each side. (Make

I. With the help of an adult, pierce the middle of sweet potato with 2

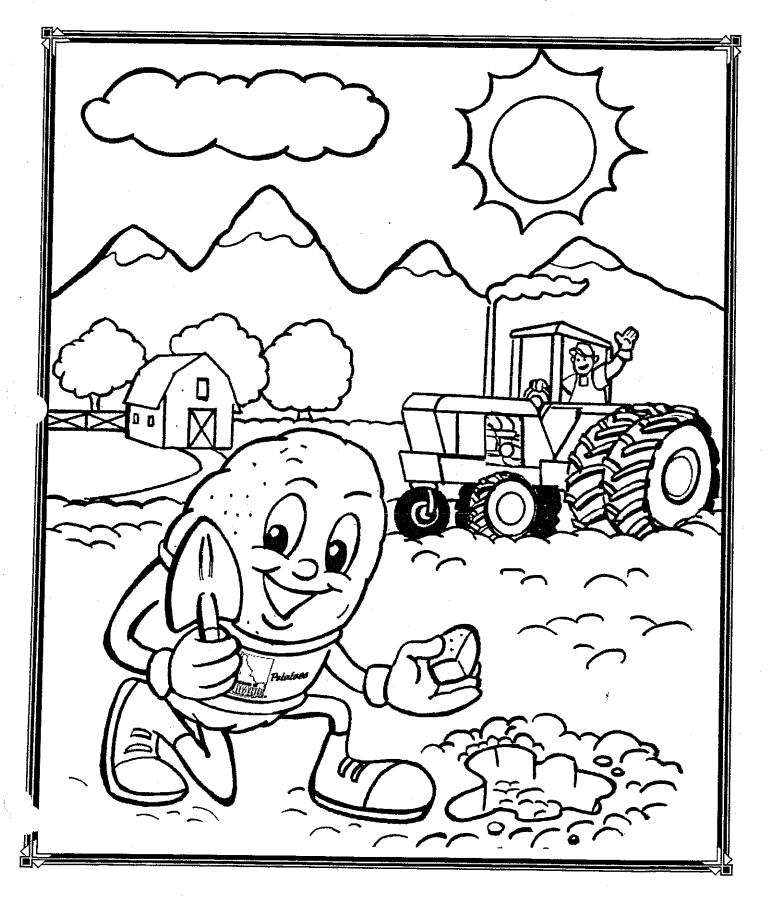
potting soil.

Eat 5 or more servings of fruits and vegetables a day for better health

GO TO WWW.SADAY.COM FOR MORE FUN FOR KIDS



Spuddy Buddy plants a seed potato.



Where do the best potatoes come from?

